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Good SeasonsŽ Italian Salad Dressing Mix

Here's a clone for the instant dressing mix you buy in the little .7-ounce packets. When added to vinegar, water, and oil, you get one of the best-tasting instant salad dressings around. But what if you can't find the stuff, or it is no longer sold in your area, as I've heard from so many? Or maybe you want to save some money and make a bunch of your own? Just use the recipe below to make as much dry mix as you want, and save it for when you need instant salad satisfaction. I've used McCormick lemon pepper in the recipe here because it contains lemon juice solids that help

duplicate the taste of the sodium citrate and citric acid in the real thing. The dry pectin, which can be found near the canning supplies in your supermarket, is used as a thickener, much like the xanthan gum in the original product.

1 teaspoon carrot, grated and finely chopped
1 teaspoon red bell pepper, finely minced
3/4 teaspoon McCormick lemon pepper
1/8 teaspoon dried parsley flakes
1 teaspoon salt
1/4 teaspoon garlic powder
1/8 teaspoon onion powder
2 teaspoons sugar
1/8 teaspoon black pepper
2 teaspoons dry pectin
pinch ground oregano

1. Place the carrot and bell pepper on a baking pan in an oven set on 250 degrees for 45 to 60 minutes, or until all of the small pieces are completely dry, but not browned. 2. Combine the dried carrot and bell pepper with the other ingredients in a small bowl. Mix can be stored in a sealed container indefinitely until needed. 3. When ready to use, pour 1/4 cup of vinegar into a cruet or jar. Add 3 tablespoons of water, then the dressing mix. Seal and shake vigorously. Add 1/2 cup of oil and shake until well blended. Serves 8 to 10.